

## coffee stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **42.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21.37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 4 kg (61.5%)   | 80 %  | 5    |
| Grain | Jęczmień palony                | 0.5 kg (7.7%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (3.8%) | 68 %  | 1200 |
| Grain | Strzegom pszenica<br>prażona   | 0.25 kg (3.8%) | 70 %  | 1000 |
| Grain | Biscuit Malt                   | 1 kg (15.4%)   | 79 %  | 45   |
| Grain | Żytni                          | 0.5 kg (7.7%)  | 85 %  | 8    |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Fuggles  | 50 g   | 60 min   | 4.5 %      |
| Aroma (end of boil) | Fuggles  | 50 g   | 5 min    | 4.5 %      |
| Dry Hop             | Książęcy | 100 g  | 5 day(s) | 7 %        |

### Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | kawa bezkofeinowa | 250 g  | Boil    | 2 min |